

PORK DUMPLINGS

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WHAT YOU NEED

Wrappers

- 1 1/2 Cups Flour
- 1/2 Cup Warm Water
- Rolling pin
- Cling wrap

Filling

- 1/2 lb Pork, ground
- 1/2 Medium Onion, finely diced
- 2 Garlic cloves, minced
- Ginger paste
- Sesame Oil
- Mixing Bowl
- Frying pan and Lid

- Stiff Spatula
- Soy sauce, for serving

DIRECTIONS

Making Wrappers

- Mix together in a bowl flour and water until the dough comes together. Knead until dough is smooth and elastic. Dough should not be sticky. Once dough is formed, wrap in cling wrap for 30 minutes to rest.
- Once rested, turn out onto floured work surface. Divide into 20 balls and cover with cling wrap when not working with them. Roll out each ball into a 3 inch circle. Set aside on floured surface.

Making Pork Dumplings

- Mix together in a mixing bowl, pork, garlic, onion, ginger, and sesame oil.
- In the center of your wrappers, add 1 Tbsp pork mixture. Fold in half and seal edges. Begin heating your frying pan over medium heat.
- Once hot, add enough dumplings to fit in pan without touching. Add 1/3 cup water, and cover for 5 minutes and cook undisturbed. Remove the lid and cook until all the water disappears and the bottom of the pan begins to turn a dark brown. Remove from heat.

Using spatula, free your dumplings from the pan, plate and serve.